

Gulf Cooperation Council

EDICT OF GOVERNMENT

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GSO 1304 (2011) (English): COCOA POWDERS (COCOAS)
AND DRY MIXTURES OF COCOA AND SUGARS (Draft
Standard)



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هيئة التقييس لدول مجلس التعاون دول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

مشروع نهائي

GSO 05/FDS/ CAC/105:2011 (E)
CODEX STAN 105-1981(Amended 2010)

مساحيق الكاكاو والمخاليط الجافة من الكاكاو والسكر
COCOA POWDERS (COCOAS) AND DRY
MIXTURES OF COCOA AND SUGARS

إعداد
اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية

هذه الوثيقة مشروع لمواصفة قياسية خليجية تم توزيعها لإبداء الرأي والملاحظات بشأنها، لذلك فإنها عرضة للتغيير والتبديل، ولا يجوز الرجوع إليها كمواصفة قياسية خليجية إلا بعد اعتمادها من مجلس إدارة الهيئة.

تقديم

هيئة التقييس لدول مجلس التعاون لدول الخليج العربية هيئة إقليمية تضم في عضويتها الأجهزة الوطنية للمواصفات والمقاييس في دول الخليج العربية ، ومن مهام الهيئة إعداد المواصفات القياسية الخليجية بواسطة لجان فنية متخصصة .

وقد قامت هيئة التقييس لدول مجلس التعاون لدول الخليج العربية ضمن برنامج عمل اللجنة الفنية رقم 5 " اللجنة الفنية الخليجية لقطاع المواصفات الغذائية والزراعية " بتحديث المواصفة القياسية الخليجية رقم GSO 1304 " الكاكاو " وقامت (الامارات العربية المتحدة) بإعداد مشروع هذه المواصفة.

وقد اعتمدت هذه المواصفة كـ (مواصفة قياسية / لائحة فنية) خليجية دون إدخال أية تعديلات فنية عليها وذلك في اجتماع مجلس إدارة الهيئة رقم () ، الذي عقد بتاريخ / / هـ ، الموافق / / م.

على أن تلغى المواصفة رقم GSO 1304 " الكاكاو " وتحل محلها .

Foreword

GCC Standardization Organization (GSO) is a regional Organization which consists of the National Standards Bodies of GCC member States. One of GSO main functions is to issue Gulf Standards /Technical regulations through specialized technical committees (TCs).

GSO through the technical program of committee TC No.:5 " Gulf technical committee for standards of food and agriculture products " has updated the GSO Standard No. : 1304/2002 " COCOA " . The Draft Standard has been prepared by (United Arab Emirates).

This standard has been approved as a Gulf (Standard / Technical Regulation) by GSO Board of Directors in its meeting No.() ,held on / / H , / / G. The approved standard will replace and supersede the GSO standard No. (1304 /2002).

COCOA POWDERS (COCOAS) AND DRY MIXTURES OF COCOA AND SUGARS

1. SCOPE

This gulf standard applies to cocoa powders (cocoas) and dry mixtures of cocoa and sugars intended for direct consumption.

2. COMPLEMENTARY STANDARDS

2.1 GSO No. (9) : "Labeling of prepackaged foodstuffs".

2.2 GSO No. (1694) : "General principles of food hygiene".

2.3 GSO No. 21: "Hygienic regulations in food plants and their personnel".

2.4 GSO No. (1016) "Microbiological criteria for food stuffs – Part 1".

2.5 GSO No. (1303) : "Methods of test for cocoa".

3. DESCRIPTION

3.1 COCOA PRODUCTS

3.1.1 "Cocoa Powder" and "Fat-reduced Cocoa Powder" and "Highly Fat-reduced Cocoa Powder" are the products obtained from cocoa cake (Cacao) Mass (Cocoa/Chocolate Liquor) and Cocoa Cake) transformed into powder.

4. ESSENTIAL COMPOSITION AND QUALITY FACTORS

4.1 ESSENTIAL COMPOSITION

4.1.1 Moisture Content

Not more than 7% m/m

4.1.2 Cocoa Powder and Dry Mixtures of Cocoa and Sugars

		COCOA BUTTER CONTENT (as a minimum cocoa powder content on a dry matter basis)		
		≥ 20% m/m	≥ 10% m/m but < 20% m/m	< 10% m/m
COCOA POWDERS ONLY		Cocoa Powder	Fat-Reduced Cocoa Powder	Highly Fat reduced Cocoa Powder
COCOA POWDER CONTENT IN DRY MIXTURES	Not < 25% m/m	Sweetened Cocoa,	Sweetened Cocoa, Fat-reduced,	Sweetened Cocoa, Highly Fat-reduced
		<u>or</u> Sweetened Cocoa Powder,	<u>or</u> Sweetened Cocoa Powder, Fat-reduced,	<u>or</u> Sweetened Cocoa Powder, Highly Fat-reduced
		<u>or</u> Drinking Chocolate	<u>or</u> Fat-Reduced Drinking Chocolate	<u>or</u> Highly Fat-Reduced Drinking Chocolate

	Not < 20% m/m	Sweetened Cocoa Mix, or Sweetened Mixture with Cocoa	Sweetened Cocoa Mix, Fat-reduced, or Sweetened Mixture with Cocoa, Fat-reduced:	Sweetened Cocoa Mix, Highly Fat-reduced or Sweetened Mixture with Cocoa, Highly Fat-reduced
	< 20% m/m	Sweetened Cocoa-flavoured Mix	Sweetened Cocoa-flavoured Mix, Fat-reduced	Sweetened Cocoa-flavoured Mix, Highly Fat-reduced

4.1.3 Chocolate Powder

Chocolate Powder: mixture of cocoa powder and sugars and/or sweeteners, containing not less than 32% m/m cocoa powder (29% m/m on a dry matter basis).

4.2 OPTIONAL INGREDIENTS

Spices

Salt (Sodium chloride)

5. FOOD ADDITIVES

5.1 ACIDITY REGULATORS

FOOD ADDITIVE	MAXIMUM LEVEL
503(i) Ammonium carbonate	Limited by GMP on the finished product/final cocoa product
503(ii) Ammonium hydrogen carbonate	
527 Ammonium hydroxide	
170(i) Calcium carbonate	
330 Citric acid	
504(i) Magnesium carbonate	
528 Magnesium hydroxide	
530 Magnesium Oxide	
501(i) Potassium carbonate	
501(ii) Potassium hydrogen carbonate	

525 Potassium hydroxide	Limited by GMP on the finished product/final cocoa product
500(i) Sodium carbonate	
500(ii) Sodium hydrogen carbonate	
524 Sodium hydroxide	
526 Calcium hydroxide	
338 Orthophosphoric acid	2.5 g/kg, expressed as P₂O₅, on the cocoa fraction of the finished product
334 L-Tartaric acid	5 g/kg on the cocoa fraction of the finished product

5.2 EMULSIFIERS

	MAXIMUM LEVEL
471 Mono- and di-glycerides of edible fatty acids	Limited by GMP on the finished product/final cocoa product
322 Lecithin	
476 Polyglycerol esters of interesterified ricinoleic acid	5 g/kg on the finished product/final cocoa product
442 Ammonium salts of phosphatidic acids	10 g/kg on the finished product/final cocoa product
473 Edible sucrose esters of fatty acids	10 g/kg on the finished product/final cocoa product
491 Sorbitan Monostearate	2 g/kg in combination in finished product/final cocoa product
492 Sorbitan Tristearate	
493 Sorbitan Monolaurate	
494 Sorbitan Monooleate	
495 Sorbitan Monopalmitate	
477 Propylene Glycol Esters of Fatty Acids	5 g/kg in finished product/final cocoa product
475 Polyglycerol Esters of Fatty Acids	5 g/kg in finished product/final cocoa product
412 Guar Gum	Limited by GMP in finished product/final cocoa product
418 Gellan Gum	
466 Sodium Carboxymethyl Cellulose	

5.3 STABILIZERS

	MAXIMUM LEVEL
400 Alginic Acid	Limited by GMP in finished product/final cocoa product
407 Carrageenan and its Na, K, NH₄ salts(includes furcellaran)	
410 Carob Bean Gum, Locust Bean Gum	
413 Tragacanth Gum	
414 Gum Arabic, Arabic Gum, Acacia Gum	
415 Xanthan Gum	
416 Karaya Gum	
417 Tara Gum	
460 Cellulose	

5.4 FLAVOURING AGENTS

	MAXIMUM LEVEL
Natural and artificial flavours, except those which reproduce the flavour of chocolate or milk	Limited by GMP in finished product/final cocoa product
Vanillin	Limited by GMP in finished product/final cocoa product
Ethyl vanillin	

5.5 ANTI-CAKING AGENTS

	MAXIMUM LEVEL
559 Aluminium silicate	10 g/kg on the finished product/final cocoa product
552 Calcium silicate	
553(i) Magnesium silicate	
553(ii) Magnesium trisilicate	
553(iii) Talc	
554 Sodium aluminosilicate	
551 Silicon dioxide, amorphous	
341(iii) Tricalcium phosphate	

5.6 BULKING AGENT

	MAXIMUM LEVEL
1200 Polydextroses A and N	Limited by GMP in finished product/final cocoa product

5.7 SWEETENERS

	MAXIMUM LEVEL
953 Isomalt (Isomaltitol)	Limited by GMP on the finished product/final cocoa product
966 Lactitol	
421 Mannitol	
965 Maltitol and maltitol syrup	
420 Sorbitol and sorbitol syrup	
967 Xylitol	
950 Acesulfame Potassium	350 mg/kg on finished product/final cocoa product
951 Aspartame	3 g/kg on finished product/final cocoa product
955 Sucralose	580 mg/kg on finished product/final cocoa product
954 Saccharin (and Na, K, Ca salts)	100 mg/kg: residue limit on finished product/final cocoa product
957 Thaumatin	Limited by GMP on finished product/final cocoa product

5.8 THICKENER**5.8.1 Modified Starches**

	MAXIMUM LEVEL
1400 Dextrins, Roasted Starch White And Yellow	Limited by GMP in finished product/final cocoa product
1401 Acid-Treated Starch	
1402 Alkaline Treated Starch	
1403 Bleached Starch	
1404 Oxidized Starch	
1405 Starches, Enzyme-treated	

6. HYGIENE**6.1**

The products covered by the provisions of this standard shall be prepared and handled in accordance with the appropriate sections of the Gulf standard mentioned in item 2.2, and other relevant Gulf texts such as Gulf Standard mentioned in item 2.3.

6.2

The products should comply with microbiological criteria for food stuffs mentioned in item 2.4.

7. LABELLING

Without prejudice to what has been mentioned in the Gulf standard in item (2.1), the following shall be declared on each container:

7.1 NAME OF THE FOOD**7.1.1 *Cocoa Powders and Dry Mixtures of Cocoa and Sugars***

The descriptions of the products defined in Section 4.1.2 shall be used as the name of the food in each case.

7.1.2 *Chocolate powder***7.1.2.1.**

The name of the product complying with Section 4.1.3 of the standard shall be:
“*Chocolate Powder*”

7.1.2.2.

The words “*minimum cocoa powder (or fat-reduced cocoa powder or highly fat-reduced cocoa powder) content x%*” shall be declared in accordance with the Gulf standard in item (2.1).

7.1.3 *Sweeteners***7.1.3.1.**

When sweeteners described in section 5.7 have been used to replace sugars, totally or partially, the word “*sugared*”, or equivalent, shall not appear in the name of the food: according to the language of the importing country, the term “*sweetened*” or equivalent shall be used.

7.1.3.2.

Where sweeteners have been added to the product, the term “*artificially sweetened*” or “*with added sweeteners*” or “*with sugars and added sweeteners*” shall appear in close proximity to the name of the food.

7.1.4

National laws should only permit the use of names other than those given in 7.1.1 and 7.1.2. in countries where such names are traditional, fully understood by the consumer and not misleading or deceptive with respect to other categories of product provided that any product with less than 25% of total cocoa powder or fat-reduced cocoa powder content shall not bear the term “chocolate” in its designation.

7.2 LABELLING OF NON-RETAIL CONTAINERS**7.2.1**

Information required in Section 7.1 of this Standard and the Gulf standard in item (2.1), shall be given either on the container or in accompanying documents, except that the name of the product, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer shall appear on the container.

7.2.2

However, lot identification, and the name and address of the manufacturer, packer, distributor and/or importer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

8.1 According to Gulf Standard mentioned in item 2.5.

المصطلحات الفنية

MODIFIED STARHES	النشويات المعدلة
THICKENER	عوامل مغلظة
BULKING AGENT	المواد المائلة
SWEETENERS	المحليات
ANTI-CAKING AGENTS	المواد المضادة للتكتل
FLAVOURING AGENTS	المنكهات
STABILIZERS	عوامل التثبيت
EMULSIFIERS	عوامل الاستحلاب
ACIDITY REGULATORS	منظمات الحموضة
COCOA POWDERS	مساحيق الكاكاو
COCOA CAKE (CACAO) MASS	كسب الكاكاو (كتلة الكاكاو)